| 000061 Parmacan Chiakan w/ Snaghatti .   | Components          | Attributes | Allergens | Allergens | Allergens     |
|--|---------------------|------------|-----------|-----------|---------------|
| 000061 - Parmesan Chicken w/ Spaghetti : | Components          |            | Present   | Absent    | Unidentified  |
| HACCP Process: #2 Same Day Service       | Meat/Alt: 2 oz      |            |           |           | ? - Milk      |
| Number of Portions: 100                  | Grains: 2 oz        |            |           |           | ? - Egg       |
| Size of Portion: 1 CUP                   | Fruit:              |            |           |           | ? - Peanut    |
|  | Vegetable: 0.25 cup |            |           |           | ? - Tree Nut  |
|  | Milk:               |            |           |           | ? - Fish      |
|  |                     |            |           |           | ? - Shellfish |
|  |                     |            |           |           | ? - Soy       |
|  |                     |            |           |           | ? - Wheat     |

| Ingredients  | Measures   | Instructions   |
|--|--|--|
| 011282 ONIONS,RAW  | 1 qt   | 1. Mince onions and garlic. Cook on medium heat until onions start to turn translucent,  |
| 799939 GARLIC,RAW  | 1/2 cup  | about 1 minute.  |
| 051502 Tomato Sauce, Low-sodium, Canned<br>051500 Tomato Paste, No Salt Added, Canned<br>002030 PEPPER,BLACK<br>901071 OREGANO LEAVES,DRIED<br>901561 THYME LEAF,DRIED | 36 lbs<br>6 lbs<br>1/4 cup (ground)<br>2 qts + 2 cups<br>1/2 cup | Add tomato products and herbs and simmer for 25 minutes. Adjust the taste with more herbs if needed.   |
| 902995 SPAGHETTI, WHOLE GRAIN, DRY<br>014429 BEVERAGES,H2O,TAP,MUNICIPAL   | 24 lbs<br>16 gals  | Cook spaghetti in boiling water for 7-10 minutes. Pasta should be tender but not mushy.  |
| 902954 Chicken Breast, Breaded WG  | 100 Each   | 4. Place chicken breast on sheet tray with parchment and bake in 350° F oven for 15 minutes or until internal temperature reaches 165° F.                      |
| 001032 CHEESE,PARMESAN,GRATED  | 1 qt   | 5. Remove from oven and sprinkle with parmesan and mozzarella cheese. Place in warmer to melt cheese (chicken should not be in warmer for more than 20 minutes |
| 051558 Cheese, Mozzarella, Lite, Shredded  | 6 lbs  | before serving).   |
|  |  | 6. Mix together pasta and tomato sauce and hold hot for service. To serve, place 1 cup of pasta on tray and top with chicken breast.                           |

\*Nutrients are based upon 1 Portion Size (1 CLIP)

|                        |          |               |          | Nutrients are | based upon i Fondon s | ize (1 COF)        |             |         |                             |
|------------------------|----------|---------------|----------|---------------|-----------------------|--------------------|-------------|---------|-----------------------------|
| Calories               | 795 kcal | Cholesterol   | 38 mg    | Sugars        | *10.0* g              | Calcium            | *220.59* mg | 23.84%  | Calories from Total Fat     |
| Total Fat              | 21.05 g  | Sodium        | 766 mg   | Protein       | 42.73 g               | Iron               | *9.81* mg   | 6.18%   | Calories from Saturated Fat |
| Saturated Fat          | 5.46 g   | Carbohydrates | 118.28 g | Vitamin A     | *1171.9* IU           | Water <sup>1</sup> | *613.52* g  | *0.04%* | Calories from Trans Fat     |
| Trans Fat <sup>2</sup> | *0.04* g | Dietary Fiber | 19.58 g  | Vitamin C     | *13.1* mg             | Ash <sup>1</sup>   | *1.31* g    | 59.53%  | Calories from Carbohydrates |
|                        |          |               |          |               |                       |                    |             | 21 51%  | Calories from Protein       |

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

- \* denotes combined nutrient totals with either missing or incomplete nutrient data
- <sup>1</sup> denotes optional nutrient values
- <sup>2</sup> Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.